



BACKYARD BBQ

Sportsman's Club 948 N. Western Ave. 872-206-8054

The Humboldt Park spot hosts Gibsons Bar & Steakhouse for a cookout featuring bone-in filet mignon, paprika-saffron grilled shrimp, toasted quinoa salad and a Martin Miller's gin martini. 6 p.m. \$20.

Jake Melnick's Corner Tap 41 E. Superior St. 312-266-0400

Enjoy more than a dozen artisan ciders, cider cocktails, smoked apple barbecue wings, hot links with ciderbraised onions and house baked apple pie at this patio party. 6-8:30 p.m. \$40. Tickets: eventbrite.com

FALL COCKTAIL CHALLENGE

Salvage One

1840 W. Hubbard St. 312-222-6928

'PARACHUTE MEN' Victory Gardens

Teatro Vista presents the

world premiere of Mando Alvarado's drama about

three brothers who are re-

united on Christmas Eve,

mother's death. 7:30 p.m.

the anniversary of their

\$15-\$20. Tickets: teatro

vista.org/parachute

Biograph Theater

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773-871-3000

Try cocktails made by mixologists from Punch House, Lost Lake, Moneygun and other local spots and vote for your favorite to win a cash prize at the annual Chicago Reader competition. Tickets include appetizers and two drinks from City Winery or Schlafly Beer. 7-10 p.m. \$50. Tickets: chicagoreader.com/ cocktailchallenge2016











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2100 N. Halsted St. 773-871-2100 Visit stations serving four preparations of mussels plus fries and Lagunitas Pils, Aunt Sally sour ale, IPA and Stoopid Wit to celebrate the start of the Lincoln Park restaurant's annual 11-day Moules Fest. 6-8 p.m. \$25.



HAPPY HOUR OF THE DAY

Smack Shack (326 N. Morgan St. 312-973-1336) offers Moscow mules, select glasses of house wine, select appetizers and more for \$5 from 3-6 p.m.





PETS OVER PEOPLE

WHILE PARENTHOOD AND MARRIAGE ARE DOWN AMONG U.S. MILLENNIALS, PET OWNERSHIP IS UP

By Abha Bhattarai | THE WASHINGTON POST Young Americans are less likely to be homeowners, car owners or parents than their predecessors, but they do lead in one category: Pets.

Three-fourths of Americans in their 30s have dogs, while 51 percent have cats, according to a survey released by research firm Mintel. That compares to 50 percent of the overall population with dogs, and 35 percent with cats.

The findings come at a time when Millennials, roughly defined as the generation born between 1980 and 2000, are half as likely to be married or living with a partner than they were 50 years ago. They are also delaying parenthood and demanding flexible work arrangements—all of which, researchers say, has translated to higher rates of pet ownership.

"Pets are becoming a replacement for children," said Jean Twenge, a psychology professor at San Diego State University and author

COMPANIONSHIP IN PETS

Many 18- to 24-year-old Americans in a recent survey had pets. Here's how they broke down.

71%
of men
had dogs

62%
of women
had cats

48%
of women
had cats

of "Generation Me." "They're less expensive. You can get one even if you're not ready to live with someone or get married, and they can still provide companionship."

Millennial men, it turns out, are more likely to look for companionship in pets. Among those surveyed, 71 percent of men between ages 18 and 34 had dogs (versus 62 percent of women), while 48 percent had cats (versus 35 percent of women).

"Men are more willing to put in the

time and effort of taking care of a pet," said
Rebecca Cullen, an analyst at Mintel.
"Women are more likely to feel they
are away from home too much and
that pets require too much work."
All of this has big implications for the
\$63 billion pet industry, which has grown
three-fold since 1996.

Last year Americans spent \$11 billion on pet-pampering alone. One-third of owners said they bought toys for their pets, while 17 percent bought pet costumes

bought pet costumes and 10 percent shelled

out for pet strollers, according to Mintel, which surveyed 2,001 adults for its findings.

"When you're preparing for your first child, you're reading all the books, doing all the research," said Nathan Richter, 36, a partner at Wakefield Research, a market research firm. "That's how Millennials are approaching pet ownership."

A majority of Millennials—76 percent—said they are more likely to "splurge" on their pets than for themselves, including for expensive treats (44 percent) or a custom bed (38 percent), according to a 2014 study by Wakefield Research. By comparison, 50 percent of Baby Boomers—those born between 1946 and 1964—said they would do so.

Millennials were also twice as likely as Baby Boomers to buy clothing for their pets, a phenomenon Richter chalks up to the prevalence of social media.

"The clothing is, for them, an opportunity for performance—they put it on their dog or cat, take them for a walk, post a picture on Facebook," Richter said. "It's increasingly about getting a digital stamp of approval."

the chatter / IOIN THE CONVERSATION

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threesome

3 PERSPECTIVES ON ONE RELATIONSHIP QUESTION

Welcome to "Threesome," Each week, we'll take a look at a relationship question from the public and have three panelists give their insights. Have a question to ask? Shoot it over to us on Twitter at @**redevechicago** or on our Facebook page. If it's a little more private, feel free to email it to **redeye@redeyechicago.com** with the word "Threesome" in the subject line.

I've been in love with him for around two years. Long story short, we slept together, and I expected him to be distant after, but instead he calls me almost every day and wants to see me. But IDK what he really wants, 'cause in the past he said he only liked me as a friend. I want to continue with him, but I fear that I will get myself in too deep (which I think I am already). I have so much love for him that I am afraid. Help! -Question via Reddit, edited for length



Shelbie Lynn **Bostedt**

If he says he just wants to be friends, he just wants to be friends. That being said, if he said that before you slept together and before the daily phone calls about how much he wants to see you, it would be worth talking to him about it again, just for your own sanity. The only way to know whether to keep on keepin' on or start letting yourself move on is to ask.



ewton

Obviously he's into you; the proof is in the coitus. According to leading experts (me), worrying about a relationship being ruined is the leading cause of a relationship being ruined. Don't be worried about something that hasn't happened yet. I know plenty of women (in movies) who would kill to be in your situation! Try to relax and have fun. Maybe I'm

misreading the question, but doesn't this kind of look like you're in the beginning stages of dating? I mean, I don't know what you kids do these days to initiate a relationship, but from what I've seen on the moving pictures, if you get a phone call after rubbing each other the right way (nailed it) you're pretty much engaged. Take a deep breath and calm down. Stop worrying about something that isn't even an issue yet, foresight is not 20/20.



Keri Wiginton I don't see the problem. You've liked this guy for years, you hook up and he actually calls and wants to keep seeing you. That sounds like a pretty positive step toward this becoming a relationship.

You don't explain why you think he would be distant. Has he been that way with other

women? Maybe he did want to just be friends in the past, but now he wants to give it a go. Perhaps he gets attached to people's vaginas, and he thinks yours is magical. It's hard to say where his head is at, but you won't know how it'll turn out if you don't give it a shot.



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A SIB OF THE TRIB

RedEye, a Chicago Tribune publication, is published five days a week, except on certain holidays. Unsolicited manuscripts, articles, letters and pictures sent to the Chicago Tribune are sent at the owner's risk

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RIDAY, SEPTEMBER 16

THE FLAMING LIPS • WEEN - JULIAN MARLEY SESTORMING SOUR MARLEY AT THE WAILEDS FOODUS

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Lamb ribs with mint/yogurt relish

FIREINTHEHUDDLE

BUST OUT OF THE BURGER-BRAT RUT WITH CHICAGO CHEFS' TAILGATE TIPS



By Chris Sosa | REDEYE

The Bears aren't off to the best start after a deflating second half in Houston on Sunday. The good news is they have a chance to find their footing on home turf on Monday when they host Philadelphia. ¶ Which means football tailgating is back on the menu in Chicago! ¶ And who better to show fans the foodie ropes than Chicago chefs? We took their tips and organized them according to the level of your cooking skills: rookie, veteran or all-pro. @REDEYESPORTSCHILCHSOSA@REDEYECHICAGO.COM

ROOKIE LEVEL

FRONT PORCH SOUR PUNCH

(makes 1 cocktail)

"Large-format punches are great for groups, which makes them ideal for tailgating. Make it ahead of time so you don't waste time mixing drinks at the tailgate. Rye whiskey goes great with a lot of different foods, so you don't need to worry if it's a potluck-style event, and the lemon makes it bright and light enough for early-morning game days."—Sean Neilsen, beverage director at Frontier

1½ ounces chamomile-infused rye whiskey

½ ounce lemon juice ½ ounce simple syrup

1 dash angostura bitters **1 spring** of mint

INSTRUCTIONS

Mix together rye whiskey, lemon juice, simple syrup and bitters. Add ice and garnish with mint.

PICKLED JALAPENO CHEESE DIP WITH HOMEMADE ONION CRACKERS

(serves 8-10)

From Jared Van Camp, executive chef at Old Town Social

PICKLED JALAPENO CHEESE DIP

2 cups chopped pickled jalapenos **2 cups** chopped pimento-stuffed green olives

1½ pounds shredded sharp cheddar cheese

1 pound shredded jack cheese ½ **cup** mayonnaise

½ cup grated Parmesan cheese pinch black pepper

INSTRUCTIONS

Fold everything together. Serve hot or cold.

HOMEMADE ONION CRACKERS

5 cups all-purpose flour

1/4 cup baking powder

1/4 cup sugar

pinch of salt

¾ pounds butter (cold and cubed), plus extra (melted) for brushing on finished crackers

1/4 cup dehydrated onion

4 ounces canola oil

11/4 cups water

INSTRUCTIONS

Mix together everything except water and canola oil. Mix until butter is super small. Add the liquids and mix until almost pulled together. Place dough in mixing bowl, covered with plastic wrap. Let rest 15 minutes. Roll dough in sheets as thin as possible. Cut into rectangles approximately 1 inch by 3 inches. Bake at 325 degrees until brown and crispy, rotating the tray in the oven every 5 minutes. Brush with melted butter, let cool.

CANDY BAR BROWNIES

(makes about 2 dozen)

"For tailgating, I stick with simple treats that mix well with the barbecue aspect. I like to go with a candy bar brownie, it's always a crowd pleaser."—Courtney Joseph, pastry chef at The Dearborn

13 ounces butter

12 ounces unsweetened chocolate

3 cups all-purpose flour

11/2 teaspoons baking powder

2 teaspoons salt

8 eggs

4 cups dark brown sugar

1 tablespoon vanilla paste

5 Heath bars

3 Snickers bars

3 Milky Way bars

2 Twix bars

INSTRUCTIONS

Melt together butter and chocolate. Sift dry ingredients (flour, baking powder and salt) and set aside. Cream together eggs and sugar until light and fluffy. Fold in melted chocolate mixture and vanilla. Fold in dry ingredients in three parts, being careful not to deflate mixture. Pour into parchmentlined half sheet pan. Chop candy bars into quarter-inch chunks and sprinkle on top of brownie mixture. Bake at 325 degrees for about 30 minutes.

ZUCCHINI AND ARTICHOKE DIP

"Use a Crock-Pot liner; it saves a gross mess for later. Preheat it before you leave the house and plastic wrap the lid to the heating bowl for a no-mess drive to the tailgate." -Rebecca LaMalfa, chef at Virgin Hotel Chicago

34 cup zucchini

4 tablespoons olive oil Salt and pepper to taste

1 clove garlic

1 shallot

1 bag spinach

14 ounces artichokes, drained and chopped

11/2 cups cream cheese, softened

1 tablespoon garlic, roasted

3 tablespoons dried jalapenos 1 tablespoon Parmesan cheese

INSTRUCTIONS

Wash and cut up zucchini into medium dice. Toss in a bowl with salt. pepper and olive oil. Lay out on a sheet tray and roast for 15 minutes, set aside and allow to cool. In a large pan, heat the remaining oil, and sweat out the garlic and shallots. Add the spinach and cook until wilted. Wrap to drain off excess water. In a large bowl, mix together the artichokes and cream cheese. Add in the drained spinach and mix.

Add the roasted garlic, diced jalapenos and Parmesan cheese. Season with salt and pepper. Bake in the oven at 400 degrees for 10 minutes until golden and hot.

VETERAN LEVEL SOUR HOME CHICAGO

(makes 1 cocktail)

"The Sour Home Chicago pairs great with the smoky flavors of tailgate barbecue right off the grill, not to mention it brings out the best flavors of fall." -Erik Wiseman, bar manager at Farm Bar

1¾ ounces Rhine Hall Oaked Apple Brandy

1/4 ounce The Bitter Truth Pimento Dram liqueur

1 ounce maple sour syrup mix (equal parts maple syrup, brown sugar, lemon)

2 dashes of black walnut bitters 1 egg white

pinch of cinnamon

INSTRUCTIONS

Shake without ice, then shake with ice and strain into coup glass. Garnish with a pinch of cinnamon.



PINEAPPLE MARINATED **SKIRT STEAK**

(serves 3-4)

"When it comes to tailgate cooking, I like stepping outside of the box and taking my own spin on standard game-day fare. The flavorful marinade and grilled pineapple really elevate what would otherwise be a classic skirt steak. This dish is especially great for tailgating because it's fast and easy to prep at home so all you have to do is toss it on the grill when you get to the game." - Julio Ambriz, chef at Belly Up Smokehouse and Saloon

12 ounce piece of outside skirt steak, trimmed

2 cups pineapple juice Juice of 1 lime

2 ounces Sriracha sauce

1 ounce soy sauce **1 tablespoon** chopped cilantro

1 tablespoon chili powder 1 pineapple, peeled, cored and sliced into 1-inch rounds

3 ounces barbecue sauce

INSTRUCTIONS

Take the 12-ounce piece of outside

skirt steak and trim the fat down until you have a lean piece of meat, leaving just a little fat for flavor.

Make a marinade by mixing the pineapple juice, lime juice, Sriracha, soy sauce, cilantro and chili powder in a bowl and set aside.

Put the trimmed skirt steak and pineapple pieces into two separate containers. Cover the skirt steak with half of the marinade, and cover the pineapple with the other half.

Place skirt steak on heated grill and cook to desired temperature (medium rare suggested). Remove cooked skirt steak from grill, cover with foil and set aside to rest.

Place pineapple on heated grill and cook for about 2 minutes on each side. Then place cooked pineapple back in the marinade. Slice skirt steak, and serve topped with warm pineapple and barbecue sauce.

TEXAS CHILI

(serves 6-8) "This chili is intense with a spicy kick

that will perk you up and keep you warm during those cold tailgates. I tend to pair it with a loaded grilled cheese, which is great for dipping in the chili and easy to make at a tailgate." -Mike Jannusch, general manager at Commonwealth Tavern and Tavern on Little Fort

3 dried ancho peppers, stemmed and seeded

2 tablespoons dried oregano 2 tablespoons paprika

2 tablespoons whole coriander

1 tablespoon cumin seed

1 tablespoon chili powder

3 tablespoons extra virgin olive oil 2 onions, chopped **3 pounds** ground beef chuck

3 pounds ground pork shoulder Kosher salt and freshly ground black pepper, to taste

6 cloves garlic, chopped

1 can chipotle chile, chopped **1 small** jalapeno, chopped

2 28-ounce cans whole tomatoes

16 ounces great northern beans 1 cinnamon stick

1 teaspoon sugar

1 tablespoon masa harina For garnish: queso fresco (crumbled), cilantro, lime wedges

INSTRUCTIONS

In a small dry skillet over low heat, add the ancho peppers, oregano, paprika, coriander, cumin and chili powder. Cook for about 2 minutes or until they begin to smell.

Put the spice mixture into a spice mill or food processor, grind until powdered and set aside. Heat a large, heavy-bottomed pot over medium heat. Add the olive oil and onions and cook for about 10 minutes or until the onions are soft.

Add ground beef and ground pork to the pot and cook, stirring frequently for about 10 minutes or until the meat has browned. Add the prepared spice mix, garlic, chipotle chile, jalapeno, tomatoes, beans, cinnamon stick and sugar to the pot and season to taste with salt and pepper. Stir well.

Add hot water until the meat is just covered with liquid and return to a boil. Once the water boils down slightly, reduce to a simmer, cover and cook for 11/2 hours. Add masa harina and cook, uncovered, for another 10 minutes to thicken. Taste and adjust seasoning as needed. Serve with gueso fresco, cilantro and a lime wedge.

ALL-PRO LEVEL

(makes 2 cocktails)

"This is one of my favorite classic cocktails; not many people know about this cocktail. It has a fun name, and great story in how it was invented. And it's absolutely delicious!" -Rick Gresh, director of U.S. culinary operations at AceBounce

3 ounces sweet vermouth 3 ounces dry gin 1/4 ounce Fernet-Branca Orange or grapefruit peel

INSTRUCTIONS

Stir sweet vermouth, gin and Fernet-Branca over ice to dilute to a proper cocktail. Strain into 2 glasses. Garnish with orange or grapefruit peel.

To make the gummies: Make the cocktail, and allow the citrus peel to infuse into the drink for 20 minutes. Remove the citrus peel. Pour over 11/2 pounds of gummies in a plastic container and close lid. Place in refrigerator for 24 hours.

LAMB RIBS WITH MINT/YOGURT RELISH

"The beauty of this is the ribs can be prepared a few days ahead of time then finished on the grill right before the Bears play four quarters of excruciating football and lose." - John Manion, chef/ owner at La Sirena Clandestina and El Che Rar

LAMB RIBS

4 racks of lamb ribs

2 bulbs fennel, reserve the fennel fronds

1 head garlic

1/2 cup extra virgin olive oil

1 bunch parsley

2 sprigs rosemary, chopped

2 tablespoons kosher salt, chopped

INSTRUCTIONS

Reserve ½ bulb fennel and the fennel fronds for garnish. In food processor, combine fennel, garlic, olive oil, parsley, rosemary and salt to form a paste. Rub all over ribs, marinate overnight.

Fire up the grill, wipe off most of the marinade, season with salt and grill on both sides. In a deep hotel pan, layer ribs evenly, cover with the braising liquid of your choice (beer, wine, chicken stock, water) and cover with foil. Braise in a 350-degree oven until tender, about 1 hour, then cool down and reserve.

To serve, temper the ribs to room temperature. Grill until warmed through. Serve with mint/yogurt relish, sliced fennel and fennel fronds.

MINT/YOGURT RELISH

1/4 cup mint, torn 1/4 cup flat leaf parsley, chopped 4 cloves garlic, chopped

1 bunch green onions, sliced Pinch of crushed chili flakes

2 tablespoons extra virgin olive oil Juice and zest of 1 lemon

2 cups plain Greek yogurt

INSTRUCTIONS

Combine all ingredients in a bowl and mix together.



studs&duds / FROM NEWS SERVICES



With 17 games remaining in the regular season, the Cubs need just one more win or one more St. Louis loss to wrap up the NL Central Division title. Good thing the team included a party room as part of its offseason renovations at Wrigley.

THE MOUTHWATCH

TALK ABOUT HIS EARS HERE'S ONE! HERE'S ONE! AS YOUR BUDDY, YOU WANT TO SAY. THE SHADOW FROM YOUR EARS IS REALLY MESSING UP MY PUTT. TRY THAT ONE!" -First lady Michelle Obama, giving NBA star Steph Curry pointers on how to trash-talk President Obama on the golf course. She offered her advice while both she and Curry were on Ellen DeGeneres' talk show.

HOT DATE April 3

That's when the Cubs and White Sox will open their 2017 seasons. The Cubs will play at St. Louis while the Sox will host Detroit that day. The Crosstown Cup will be contested July 24-25 at Wrigley and July 26-27 at Guaranteed Rate Field. And yes, it's still weird calling it that.

No more kickoffs?!

As weird as it might sound, the NFL is taking player health seriously enough that it might eliminate kickoffs altogether if the play cannot be made safer. That revelation comes straight from commissioner Roger Goodell.

"We've made some very effective changes on the kickoff that have had a very significant impact reducing injuries," he told The Washington Post, "It is still a play where we see a higher propensity for head injury. So we want to try to address that. We think there's still further changes that we can make. We won't take anything off the table, including the elimination. But we still think there are some changes that we can make that we'll continue to see progress in that area."



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SATURDAY OCT 1st

SOLDIER **FIELD**







By Michael Austin | FOR THE CHICAGO TRIBUNE

you haven't done a great deal of wine tasting in your life, either in wine shops, at foodie festival seminars, at wineries or in the homes of your wine-obsessed friends, you might breeze right past the second word in "wine tasting" and subconsciously replace it with a word that more closely matches your own experience: "drinking."

"Tasting" is not a euphemism here. There's no real "surfing" in couch surfing and no actual "diving" in Dumpster diving. A wine tasting, however, is all about "tasting," It can be followed by wine "drinking" and often is. In fact, I am going to go ahead and recommend that every wine tasting you host from this point forward is followed by a nice, full session of spirited wine drinking.

But if you make the mistake of going to a wine tasting and instead drinking several pours, even small ones, back-to-back in a short amount of time, don't be surprised when all of your would-be thoughtful insight is supplanted by giggles. In a tasting, the spit bucket is your friend. Tasting wine is an active endeavor. It requires focus and thoughtfulness. That doesn't mean it can't be fun. It should be. But it's about learning too. Spit first, drink later. Here are some more tips on hosting a wine tasting of your own.

The numbers.

Limit your attendees to about six or eight people, so that everyone feels part of the same group. Larger groups tend to splinter. Taste roughly the same number of wines—six or eight. Maybe as many as 10. Keep it manageable and realistic.



, JASON WAMBSGANS/TRIBUNE FILE

Put your wines in a box, figuratively.

Agree on some common elements, and set your parameters accordingly. You could choose a grape variety and a price range to start: cabernet sauvignon under \$25. In a subsequent tasting, you could focus on cabernet sauvignon from a particular part of the world, large or small. You could taste different wine styles from the same place. Just make sure that the focus of your theme is sharp. As long as you can track down enough wines to sample, you probably can't be too specific with your parameters. But you can easily be too general. Determine what you are interested in knowing more about, and let that be your guide. Ask everyone to bring a bottle. That way, you're all invested and in it together.

Put your wines in bags, literally.

Everyone will know the theme, but it is fun to be in the dark about which specific bottle you are tasting at the moment. Place the bottles in paper bags, cinch the tops and write a letter or number on each bag so you have reference points for conversation and notes. To that end, supply everyone with paper and a pen, or designate a secretary to take group notes.



Just make sure to record your thoughts for future reference. What do you see, smell, taste? Do you like it? Why? At the end of the tasting, do the big reveal by lifting each bottle from its bag.

Wine glasses.

Make sure everyone has at least one good glass. If you can give them two glasses, all the better. This will allow everyone to go back and forth, two wines at a time. Three glasses each? Even better. Keep the pours small—about 2 ounces. Give guests just enough that they can swirl and get two or three sips from. You can always pour a little more. Don't be afraid of looking stingy with the small pours. Assure everyone that they can drink whatever they like when the tasting is done.

Spittoon.

This is what makes a tasting a tasting. Keep reminding your people that there are a lot of wines ahead and you're all there to try and learn something. Also remind them, without sounding like a taskmaster, that they are there to work, at least for a little while, and that everyone is relying on one another's opinions. The reward is the wine drinking later. And the new knowledge.

Water.

The importance of a steady supply of water cannot be overstated. Give everyone a generously sized water glass, and place a pitcher of water on the table. Done.

Crackers, breadsticks or bread.

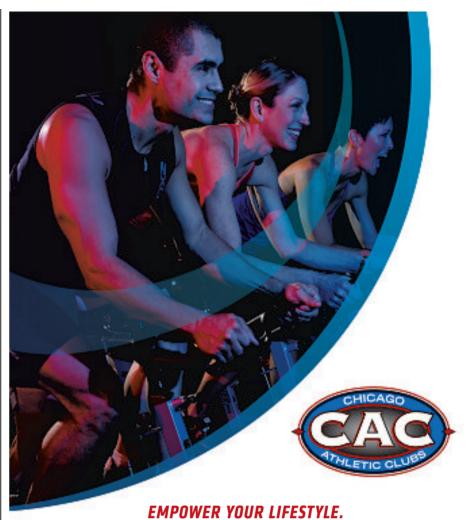
They're not essential, but people are usually glad to have them. Make sure they're as neutral as possible. You want water crackers—not Ritz. Plain breadsticks—not sesame. French bread—not challah. As close to neutral as possible. Along those lines, keep fragrances to a minimum in the area where you're tasting: no room deodorizer floating, no scented candles burning, no garlic chickens roasting.

Now, drinking.

If you can, make sure to revisit the wines after the tasting with an actual meal, because tasting wine on its own can teach you things, but drinking wine with food is the reason for the season. It's not a dinner party, so don't feel you need to provide a mind-blowing, multicourse feast. Just serve some nice food that matches well with your wines, retire the spittoon and let everyone relax. (That includes you.)

In defense of teeth.

This is a really nice touch for red-wine tastings. Set out a little basket full of travel toothbrushes and toothpaste for any of your guests who want to wipe the purple off their pearly whites before venturing out into the world. You've concentrated, and you've expressed yourselves—you've gone through something together—and now you're savoring the moment and resetting with a quick scrub. It's sort of like a team hitting the showers after winning the big game. Think of the toothbrush as a party favor. Or a trophy for a job well done.



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'SNL' adds first Latina cast member

By Travis M. Andrews I THE WASHINGTON POST "Saturday Night Live" announced three new cast members on Monday, just about a month after the news of Jay Pharoah and Taran Killam's departure.

Joining the cast are Mikey Day, who has written for "SNL" since 2013; Los Angelesbased comedian Melissa Villaseñor; and Alex Moffat, an iO Theater, Second City and Annoyance alum who grew up in Chicago.

While all three are considered great additions, Villaseñor, a 28-year-old best known nationally for becoming a finalist on "America's Got Talent," might be the most exciting.

The show has never featured a Latina performer in its 42 years on the air. Villaseñor, who grew up in Whittier, Calif., and is of Mexican descent, is the first.

"SNL" has only featured two Latino performers—Fred Armisen, whose mother is from Venezuela, and Horatio Sanz, who was born in Chile. A few years ago, preceding (and possibly leading to) the hiring of Sasheer Zamata and Leslie Jones, there was an outcry over the lack of black women represented on the show. Such outcry has seemed noticeably absent when it comes to Latina women, even though they're often impersonated on the show.

But it did exist, just mostly behind closed doors.

Following the episode hosted by Donald

Trump last year, "SNL" producer Lindsay Shookus and the co-head writer Rob Klein met with several Latino leaders at the head-quarters of the National Council of La Raza, a Washington, D.C.-based Latino advocacy group, L.A. Weekly reported. The meeting included La Raza President Janet Murguia; Felix Sanchez, chairman of the National Hispanic Foundation for the Arts; and Brent Wilkes, national executive director of the League of United Latin American Citizens.

Many present were angry that "SNL" put the spotlight on Trump after he denigrated Mexicans as "rapists" and "drug dealers."

Alex Nogales, chief executive of the California-based National Hispanic Media Coalition, told L.A. Weekly, "They screwed up royally with the Latino Caucus. Every member is furious. They showed they had no respect or consideration for the Latino community."

The paper reported, "Those Latino groups planned from the get-go to use the appearance to get 'SNL' to take another look at its cast diversity. ... While there was no promise to hire specific numbers of Latinos, the 'SNL' representatives gave assurances that the show's virtual brownout would end in the next year to year and a half," according to Nogales.

If what Nogales said is accurate, the show kept its promise.

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SECOND CITY ALUM'S TV SERIES TO FILM IN CHICAGO

By Nina Metz | CHICAGO TRIBUNE

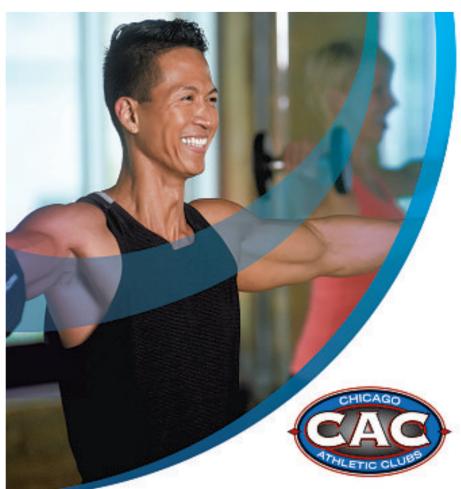
Seeso, NBC's ad-free streaming comedy site, has picked up the half-hour comedy "Shrink," from Second City alum Tim Baltz and Ted Tremper.

The series, which begins filming in Chicago later this month, is based on an improvised web series the pair created five years ago about a young therapist (Baltz) who advertises for patients on Craigslist and conducts those sessions for free in his parents' garage.

Emily Wilson, a Second City veteran as well, is a consulting producer on the show. A version of the show won Best Comedy Pilot as well as the critics award at the 2012 New York TV Festival.

"Shrink" stands out amongst a growing roster of television shows filming in Chicago in that it's a comedy—specifically one that was homegrown out of the city's sketch and improv scene.





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Kristen Kane and Matt Knox celebrated their marriage with family and friends at The Homestead in Glen Arbor, MI on Saturday, September 10. Joining them in celebration were their parents Karen Kane and Rod & Barb Knox. The day was dedicated in loving memory to Kristen's father, Webb. The newlyweds will continue to live in Lakeview, biking along the take shore gath. hiking through forests across the globe, and forever seeking new adventures together.





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By Gwendolyn Purdom | FOR REDEYE

Step away from the Netflix marathon and find your way into one of these local theaters for a belly laugh this week. Your guide to Chicago's affordable and underthe-radar comedy scene awaits. GWENDOLYN PURDOM IS A REDEYE CONTRIBUTOR.

THURSDAY

Cask Conditioned Comedy

Revolution Brewing

2323 N. Milwaukee Ave. 773-227-2739

You won't find the typical watered-down well-drink minimum at this monthly comedy showcase. Held in Revolution's Brewers' Lounge, a space usually reserved for weddings, the drink options are solid (if you're a craft beer fan, anyway) at this month's free music and stand-up event featuring host Becca Brown, music by Ross Berman and comedy from Natalie Jose of "Last Comic Standing," Casev Whitaker, Melody Kamali, Miles Hendrix, Meredith Kachel and Tanner Munson. 8:30 p.m. Free.

FRIDAY

'Thrones! The Musical Parody'

Apollo Theater Chicago

2540 N. Lincoln Ave. 773-935-6100

Until Jon Snow. Tyrion Lannister. Daenerys' dragons and the rest of the "Game of Thrones" crew soar or sail back to our TV screens, this ode to all six of the HBO drama's seasons set to music and featuring an all-Chicago cast will certainly hold us over. 7:30 p.m. \$20-\$59. Tickets: apollochicago.com

Chris Redd and Liza Treyger

Laugh Factory Chicago

3175 N. Broadway 773-327-3175

Chris Redd headlines this one-night-only show alongside Comedy Central regular and MTV2's "Joking Off" cast member Liza Treyger. 8 p.m. \$25-\$35. Tickets: laughfactory.com

SATURDAY

'FivePlay'

Donny's Skybox Theatre at Second City

230 W. North Ave. 312-337-3992

Funny ladies Candace Mittel, Katie Yeilding, Sarah Blantz, Jordan Mullins and Kayla Zaniboni are behind this musical sketch revue. 10 p.m. \$13. Tickets: secondcity.com

SUNDAY Dr. Bill Miller

Zanies

1548 N. Wells St. 312-337-4027

Plenty of comedians moonlight—or, perhaps more accurately, sunlight-as waiters and baristas, but we haven't heard of many comedian doctors. Bill Miller, who attended Northwestern University Medical School and took a 15-year hiatus from comedy to raise a family, headlines this stand-up set. 8:30 p.m. \$25. Tickets: chicago.zanies.com

'Sight Lines: A Showcase of **Deaf and Hearing Talent'**

The iO Theater

1501 N. Kingsbury St. 312-929-2401

This curated variety show with American Sign Language interpretation is designed to be accessible to deaf and hard-of-hearing viewers in addition to all comedy lovers. The majority of the show's proceeds will benefit Neverbird Project, a Chicago-based deaf and hearing youth theater company that will also provide one of the evening's special performances. 8 p.m. \$12. Tickets: ioimprov.com



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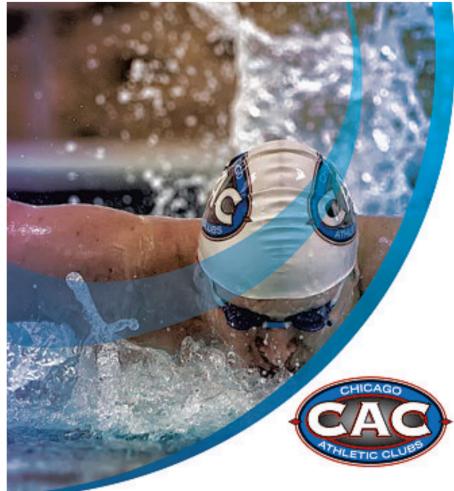
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TODAY IN THE YEAR

puzzles

1789: The U.S. Department of Foreign Affairs was renamed the Department of State.

DIFFICULTY RATING: ★ ★ ★ ★ ☆

1890: English mystery writer Agatha Christie was born in Torquay, England.

1981: The Senate Judiciary Committee voted unanimously to approve the Supreme Court nomination of Sandra Day O'Connor.

ACROSS

- Trudge along Sleepy or Doc Likelihood
- 5 10 14 15 16 Easy stride Equestrian Whiskered marine
- animal
 Smallest bills
 Mumbai's nation
 Not bold in color 17 18 19
- 20 22 Bowling Like a knotty twisted
- Like a Knotty twisted branch Make angry Dad's brother Ferries & tugs Twelfth-graders: abbr. Minstrels' harps "Coffee, Tea_?"; Karen 24 25 26 29 30 34
- Valentine film Valentine film Journal Want Yoko _ Smart aleck Edison's initials
- Hot and dry
- 35 36 37 38 40 41 43 44 45 46 47 48 50 51 54 62 63 64 Hot and dry Carping spouse Pupil's table Lively horse Sept.'s follower Heston role
- Forgiveness
- Singer Tillis Almond Joy ingredient
- Under
 Trip _; stumble on
 Can wrapper
 Small insect
- Ruby & scarlet Steer clear of _-friendly; easy to

- operate
 Patella's place
 Good judgment
 Unable to find one's way
- home

DOWN

- Burial site _wolf; recluse Daytime shop window
- Regardless of
- Beverage Is victorious
- "To be to be..." Find a total French dollar before the

- 10 11 12 13 21 23 25
- French dollar before euro Fish hawks Pass out cards Valley Snow toy Tax-collecting agcy. Actress Kirstie Need for immediate action 26 Cowboy shoes
- Love, in Italy
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 Clear the slate
 Looks for
 Trash can top
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- Expand Pistol, slangily Contrition

63

- Very sad Range of eight piano
- keys Chess pieces
- Bylaws Free-for-all
- 50 51 52 53 54 Bottle stopper
- Kiln Relinquish
- Flower gardens Additionally Palmer's pegs
- 55 Addition 56 Palmer's 57 Male red 60 Prohibit Male red dee
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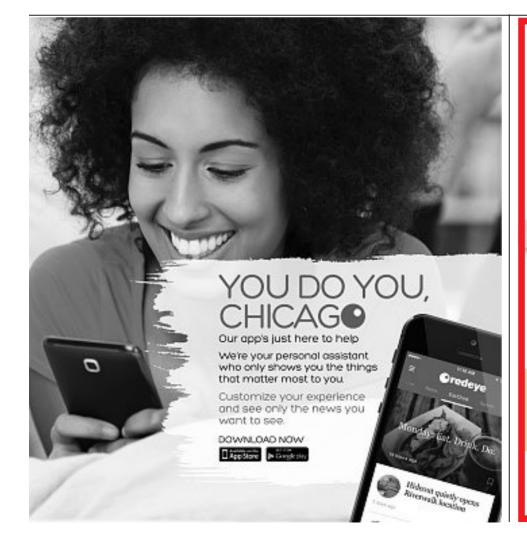
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'Mad Men' creator's debut novel coming soon

Be careful what you say in public, because Matthew Weiner might end up making it a book. Weiner told the New York Times that last fall, he saw a conversation between a teenage girl and her companion and had a sense that the girl was in "animal danger." That idea grew into his debut novel, "Heather, the Totality," which is set to be released in fall 2017. Weiner said, "You don't know if an idea is going to be a TV show or a movie or a play or prose or a poem or a stupid note you write in your notebook and forget about. It was a little story where I was like, 'I wonder what that is; maybe I'll use it some time." That seems to have worked out for him.



Is Justin Timberlake open to collaborating with **Britney Spears?**

Yes, according to eonline.com. Spears recently indicated during a fan Q&A that she would like to collaborate with Timberlake. When an E! News reporter at the Toronto International Film Festival told Timberlake about her comment and asked if he would be interested in a collaboration, a surprised Timberlake said, "She did? Sure! Absolutely, absolutely. ... I have a 17-monthold, I don't get the headline news. I apologize for being not in the know. ... I'm accessible, you know? Give us a call!" We're for it.

ABC's got the magic

ABC has greenlit a pilot for "Deception," a magic-themed drama written by "Chuck" co-creator Chris Fedak and executive-produced by Greg Berlanti ("Arrow," "The Flash," "Supergirl"). Tvline.com reported, "Deception tells the tale of a superstar magician whose career is plagued by scandal. ... He teams with the FBI to become the world's first consulting illusionist."

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